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Meet... Melissa Truong



Transitional Care Ket Nurse

Melissa started her journey in the field of healthcare at an early age. She started as a wellness director, while also working as a public pediatric nurse doing diabetic nursing. After, she wanted to focus her full attention on working with those living with drug addiction.

Melissa found this to be eye-opening, yet intriguing as this opened up a world of neurological disorders she was unaware of. This sparked her passion for mental health. After, Melissa was doing medical record review with an infusion company, and doing triage calls for an insurance company. Since then, she has been with Care Partners for a couple years.

During her free time, Melissa enjoys sleeping, indulging in self-care, hiking, and spending time with her daughter.

<u>Fun Fact</u>: Melissa has been working in healthcare for 11 years, and has just reached her 7 years as an LVN! Congratulations on reaching this milestone, Melissa!











Personal Care Attendants of December

From the Care Partners Family, we would like to congratulate Maria Igna and Maria Silva for being our December 2022 PCAs of The Month. Your hard work does not go unnoticed and we appreciate the time and dedication you contribute to the company but most importantly to the clients. Congratulations!

Training Opportunity

If you are looking to renew or obtain your CPR and First Aid Training, please reach out to us via email:

RecruitingAlliance@carepartners.us

We are working on implementing this throughout the company. As soon as we have the right contact information, we can get you signed up!

Employee Birthdays

Jacqueline Bruno - 12/2 Elisha Wagude - 12/2 Katherine Knight - 12/3 Elly Tamtomo - 12/3 Eamises Gica - 12/4 Miguel Garcia - 12/5 Sade Wright - 12/5 Luz Montiel - 12/5 Roslalie Guzman - 12/5 Lydia Bean - 12/5 Maria Igna - 12/6 Willem Nantes - 12/7 Ariel Dalgado - 12/7 Rebecca Olorundare - 12/8 Marita Augstin - 12/9 Linda Elliott - 12/10 Alicia Prieto - 12/11 Alma Nieves - 12/12 Nanette Hill - 12/13 Raquel Jaime - 12/15

Lucia Samaniego - 12/16Karina Panduro - 12/17Eufemia Bautista - 12/17Maria Aguila - 12/18Dona-Jo Trujillo - 12/19Melissa Truong - 12/20Jacqueline Torres - 12/21Vilma Rivera - 12/23Anna Kim - 12/23Marissa Acosta - 12/24Noel Dunziellas - 12/24Kylia Phillips - 12/25Angel Avina - 12/31



Procedures for Self-Quarantine

With the season & holidays upon us, it is important to monitor for any symptoms— Covid-19, Influenza, RSV, etc. Please communicate with the Client Care Coordinating Team as early as possible if you are feeling unwell. This will give our team ample time to find our clients the care they need. Please follow the guide for recommended self-quarantine procedures.

<u>24/7 On-Call Phone</u>: 949.664.9258

Stay at home.

Limit all your nonessential travels.



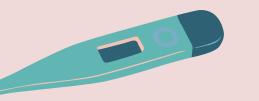
Wash your hands.

Practice good hand hygiene by washing your hands with soap and water or using alcohol or hand sanitizer.



Check your temperature.

Check your temperature at least two times a day.



Stay in a specific room.

If you're sick or suspect



Watch for other symptoms.

Self–assess for other symptoms. Y



Practice social distancing.

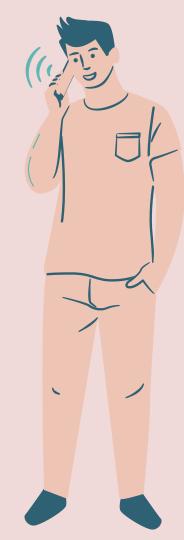
If you need to go out, maintain at least 6ft distance from others.



yourself to be sick, it's best to stay in a designated room or area away from others.

Call your doctor or hospital before visiting.

If you need to seek medical attention whether for viral symptoms or other medical care reasons, contact your doctor or hospital ahead of time so they can prepare and take precautions for your arrival.



Toasted Gruyere and Cranberry Cups Recipe

Ingredients:

- 10oz bag of frozen or fresh cranberries
- 1/4 cup sugar
- 1/2 tsp orange zest + 1/4 cup orange juice
- 4oz room temp cream cheese
- 1 cup grated Gruyere cheese
- 48 frozen pre-baked phyllo cups
- 2 tbsp chopped chives

Steps:

- 1. Preheat the oven to 450 degrees F
- 2. Line a rimmed baking sheet with parchment
- 3. Mix the cranberries, sugar, orange zest and orange juice in a small sauce pan
- 4. Place sauce pan over medium heat and cook until cranberries soften and begin to burst (about 8-10 minutes. Set aside
- 5.Combine cream cheese and Gruyere in a large bowl (tip: use a rubber spatula for easier scraping!)
- 6. Place the pre-baked phyllo cups on the parchment-lined baking sheet.
- 7. Spoon about 1 tsp of the cranberry sauce into each cup. Spoon 1 tsp of the cheese mix on top of sauce
- 8. Bake until the ciups are crips and cheese is

Referral Bonus

REFERRAL BONUS - \$250

Have a friend that would like working for us too? Let us know! If they get hired with us, you can make \$250! The person you refer needs to work 6 shifts within the first 2 weeks of being hired, and they need to let us know the first time they talk to us that you referred them. After they've worked for their first 2 weeks, reach out to the office so we can confirm their shifts and get your bonus on your next check.

SIGN-ON BONUS - \$200

If you work a total of 160 hours or more in the first 2 months (about 80 hours per month) you can qualify for a \$200 bonus! At the end of your first 2 months working with us, reach out so we can confirm you qualify and get your bonus on your next check.

bubbling (about 10-12 minutes.
9.Sprinkle with chives before serving

ENJOY!

Riddle

What is frosty the snowman's favorite cereal?

What do you have in December that every other month lacks?

> Text your answer to: 949-300-8361

Contact the Team

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PH: 949-556-3433